



## ***Dinner Menu***

### ***Starters***

*Roasted Plum Tomato & basil soup with garlic croutons (V)*

*Smoked trout rillette, micro herb salad and crisp rye with wasabi mayonnaise*

*Blue cheese and pear chutney tart on rocket salad with red pesto dressing(V)*

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### ***Mains***

*Garlic & thyme marinated corn-fed chicken breast with roasted vegetables and turned potatoes, red wine jus*

*Baked sea bream with roasted potatoes, steamed green beans, confit cherry tomato and herb cream*

*Roasted vegetable gnocchi tossed in mushroom cream, topped with shaved parmesan (V)*

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### ***Desserts***

*White chocolate and passion fruit slice with raspberry coulis*

*Espresso brulee with Amaretti biscuit*

*Fruit Bowl and sorbet*

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*For those with special dietary requirements or allergies please inform to the conference and events team*